

# ONE 24

## COFFEE

Espresso	3.1
Doppio	4.1
Lungo	3.4
Espresso macchiato	3.8
Cappuccino	3.8
Latte macchiato	4.1
Flat white (double shot)	4.7

All our coffees are prepared with organic milk.

Go vegan: soy milk, oat milk, almond milk or coconut milk (+0.5)

### Flavour your coffee

Hazelnut   vanilla   cinnamon	0.5
Extra shot of espresso	1
Whipped cream	0.7

### OUR SPECIALS

Almond iced coffee	4.7
Coconut iced coffee	4.7
Hazelnut iced coffee	4.7
Hot chocolate	4
Chai latte	4



## TEA

### TEA CULTURES

Tea	3.5
Teapot	7.5
black tea	
organic jasmine tea	
nut dream	
organic green tea	
organic earl grey	
ginger-orange tea	
rooibos	
kir royal	

### FRESH TEA

Tea	4
Teapot	8.2
fresh mint tea	
fresh ginger-orange tea	

## JUICES & LEMONADES

Fresh orange juice	4.5
Schulp organic juice	3.8
apple-pear   apple-strawberry	
Big Tom spicy tomato juice	4.3
Homemade lemonades	5
rhubarb   grilled pineapple	
Homemade iced tea	5
rooibos & orange	

### For the kids

Chocolate milk   kids lemonade	2.9
Babyccino	1

## SWEET START

Banana nut bread	3.7
Croissant, butter & jam	3.5
Apple pie from Utrecht	4.5
Lime cheesecake	5.5

## BREAKFAST BOWL

Create your own breakfast bowl 5  
choose from Greek yogurt & organic yogurt

Fresh fruit	+1.5
Blueberries	+1.5
Pomegranate	+1
Homemade granola	+1.5
Muesli	+1
Honey	+1
Nuts	+1.5
Goji berries	+1

## BREAKFAST COCKTAILS

Passion fruit mimosa	9.5
orange juice, passion fruit & cava	
Bloody Mary	9.5
Big Tom tomato juice, vodka & lime	
Salted caramel Espresso Martini	10.5
rum, caramel sirup & espresso	

Of course we have an extensive beer, wine and cocktail menu  
*Just ask for it!*

LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES THAT WE CAN ACCOMMODATE.

*Easy eating & drinking*



# ONE 24

## EGGS

### CAST IRON FRIED EGGS

All 11.5

Our version of a bouncer, two eggs with garnish in a cast iron pan from the oven. Served with toast of organic

bread. Choose your toppings:

- vegetables
- bacon & cheese
- spinach and avocado

### SCRAMBLED EGGS

- scrambled eggs, avocado & toast 11.5
- with smoked salmon +4.5



## SANDWICHES & BURGERS



**MRIJ Beef Burger - 150 gram** 13.5

Lettuce, tomato, harissa mayonnaise & homemade pickles  
with bacon or cheese +1

**Sandwich Smoked Rib-Eye** 12.5

Thinly sliced smoked rib-eye, arugula, truffle  
mayonnaise, parmesan cheese & pine nuts

**Healthy Sandwich** 9.5

Grilled vegetables, pumpkin-carrot dip, roasted almonds  
& organic brown bread

**Loaded Fries** 12.5

Chicken piri piri, cheese, avocado & harissa mayonnaise

**Sandwich Young Cheese** 7.5

Young cheese, cucumber spread, radish, cucumber &  
organic brown bread

## SIDES

Fries & mayonnaise 4

Parmesan fries & truffle mayonnaise 5.5

Arugula salad, balsamic dressing & walnuts 4

Grilled vegetables with Greek yogurt & almonds 5.5

## LUNCH MENU

*Ask for our lunch menu:*

2-course lunch

25

3-course lunch

32.5

## SOUPS

**Seasonal Soup**

8.5

We are happy to inform you about our seasonal soup

**Sopa de Pescado**

12.5

Fish soup with a rich filling of seafood



## SALADS & PASTAS

**Roasted Vegetable Salad**

11.5 S | 14.5 L

Grilled bell pepper, zucchini, baby corn, muhammara,  
roasted walnuts & almonds

*add marinated chicken*

+4.5

**Goat Cheese Salad**

11.5 S | 14.5 L

Soft goat cheese, grilled fig, green salad, walnuts,  
pomegranate & honey-balsamic syrup

**Ravioli**

17.5

Filled with truffle & mushrooms with truffle cream,  
spinach, Parmesan cheese & pine nuts

## MEAT CUTS & FISH

**House Steak - Simmental Beef**

22.5

With truffle jus, vegetable garnish & potato gratin

**Entrecote - Black Angus - 250 gram**

26.5

With hollandaise sauce, grilled vegetables & fries

**Salmon Fillet**

23.5

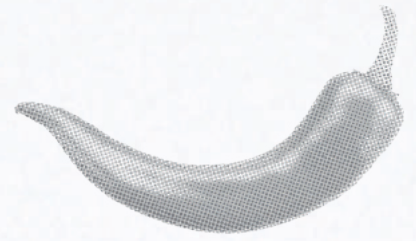
Skin-fried, with samphire, hollandaise sauce, fennel &  
potato mousseline

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= vegetarian

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## 3-COURSE MENU

€32.5

### STARTERS

Seasonal Soup

We are happy to inform you about our seasonal soup

Sopa de Pescado + €2.5 supplement

Fish soup with a rich filling of seafood

Ceviche

Seabass marinated in leche de tigre served with avocado, radish, pomegranate & grapefruit

Smoked Rib-Eye

Thinly sliced smoked rib-eye with date chutney, sweet bell pepper, tahini & smoked almonds

Burrata + €2 supplement

With tomato gazpacho, soybeans & cucumber

Goat Cheese Salad

Soft goat cheese, grilled fig, green salad, walnuts, pomegranate & honey-balsamic syrup

### MAIN COURSES

Porc Cutlet - 300 grams + €3.5 supplement

With homemade BBQ sauce, vegetable garnish & potato gratin

House Steak - Simmental Beef - 180 grams

With truffle jus, vegetable garnish & potato gratin

Entrecote - Black Angus - 250 grams + €6 supplement

With hollandaise sauce, grilled vegetables & fries

Salmon Fillet

Skin-fried, with samphire, hollandaise sauce, fennel & potato mousseline

Ravioli

Filled with truffle & mushrooms with truffle cream, spinach, Parmesan cheese & pine nuts

*The side dishes below can be ordered:*

Fries & Mayonnaise €5 | Parmesan Fries & Truffle Mayonnaise €6

Arugula Salad with Balsamic Dressing & Walnuts €5 | Grilled Vegetables with Greek Yogurt & Almonds €6

### DESSERTS

Mango Cremeux

With coconut ice cream, passionfruit & Malibu-gel

Lime Cheesecake

With yogurt ice cream

Chocolate Mousse + €2 supplement

With hazelnut ice cream, crumble & vanilla sauce

One24 Cheese Plate + €3 supplement

4 regional cheeses with fig bread & fig chutney



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## MEZZE PLATE

Calamari with lemon aioli, veal croquette, Spanish ham with almonds, olives, two types of fresh cheese, pickled veggies, Padron peppers and pita bread with dip  
9.5 p.p. from 2 persons

## STARTERS

- Ceviche 12.5  
Seabass marinated in leche de tigre served with avocado, radish, pomegranate & grapefruit
- Smoked Rib-Eye 12.5  
Thinly sliced smoked rib-eye with date chutney, sweet bell pepper, tahini & smoked almonds
- Falafel 11  
Homemade falafel served with broccoli-mango salad & harissa mayonnaise
- Burrata 12.5  
With tomato gazpacho, soybeans & cucumber
- Mediterranean Fishcake 13.5  
Homemade with fresh cucumber salad & harissa mayonnaise

## SOUPS

- Seasonal Soup 8.5  
We are happy to inform you about our seasonal soup
- Sopa de Pescado 12.5  
Fish soup with a rich filling of seafood

## SALADS

- Roasted Vegetable Salad 11.5 S | 14.5 L  
Grilled bell pepper, zucchini, baby corn, muhammara, roasted walnuts & almonds  
*add marinated chicken* +4.5
- Goat Cheese Salad 11.5 S | 14.5 L  
Soft goat cheese, grilled fig, green salad, walnuts, pomegranate & honey-balsamic syrup



## MAIN COURSES

- Beef Burger - MRIJ Beef - 175 grams 17.5  
With lettuce, tomato, harissa mayonnaise, pickles & fries, served on a brioche bun  
*add bacon* +1      *add cheese* +1
- Porc Cutlet - 300 grams 25.5  
With homemade BBQ sauce, vegetable garnish & potato gratin
- House Steak - Simmental Beef - 180 grams 24  
With truffle jus, vegetable garnish & potato gratin
- Entrecote - Black Angus - 250 grams 28.5  
With hollandaise sauce, grilled vegetables & fries
- Salmon Fillet 24.5  
Skin-fried, with samphire, hollandaise sauce, fennel & potato mousseline
- Tuna 25.5  
With Sicilian antiboise sauce, roasted tomato & pearl couscous
- One24 Seasonal Tajine 23.5  
Vegetarian vegetable tajine, couscous & cucumber salad  
*add marinated chicken* +4.5
- Ravioli 18.5  
Filled with truffle & mushrooms with truffle cream, spinach, Parmesan cheese & pine nuts  
*add marinated chicken* +4.5

## SIDES

- Fries & Mayonnaise 5
- Parmesan Fries & Truffle Mayonnaise 6
- Arugula Salad with Balsamic Dressing & Walnuts 5
- Grilled Vegetables with Greek Yogurt & Almonds 6

## DESSERTS

- Mango Cremeux 9  
With coconut ice cream, passionfruit & Malibu-gel
- Lime Cheesecake 9  
With yogurt ice cream
- One24 Sorbet & Gelato - 2 scoops 7  
Flavors: vanilla, strawberry, mango, coconut, yogurt, hazelnut
- Chocolate Mousse 9  
With hazelnut ice cream, crumble & vanilla sauce
- One24 Cheese Plate 10.5  
4 regional cheeses with fig bread & fig chutney

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